



INGREDIENTS

DRY INGREDIENTS

2 cups of AP flour

WET INGREDIENTS

1 cup of soft unsalted butter

6 OZ. of full fat cream cheese

2 TBSP of granulated sugar

FILLING

1 cup of granulated sugar

½ TSP of cinnamon

Zest of 1 lemon

1 cup of currants

1 cup of melted butter

OTHER

1 scrambled egg for egg wash

½ cup of granulated sugar

NOTES

For best results, your ingredients need to be at room temperature.



PASTRY TWISTS

By Caterina Romano's kitchen

DIRECTIONS

1. In a bowl of a stand mixer fitted with a paddle attachment, combine and mix the butter and the cream cheese.
2. Add the sugar and continue mixing. Stop the mixer and do a scrape down.
3. Add the flour to the wet ingredients one tablespoon at a time. Continue mixing until all ingredients are well combined.
4. Transfer the dough to a working surface which is lightly covered with bench flour. Divide the dough into 2 portions. Press down each portion into a rectangle. Plastic wrap the two portions and refrigerate for 2 hours.
5. In a small glass bowl, combine and mix the sugar, cinnamon and zest of lemon.
6. Work with one portion of the dough at a time. Roll the dough into a rectangle 10X12".
7. Brush and cover the dough with the melted butter. Sprinkle the dough sheet with the cinnamon mixture. To one half of the dough sheet, add the currants. Turn over the other half of the dough sheet to cover the one with the currants.
8. Cut the dough into a 1" strips. Press down and twist each piece of dough twice and place it on a baking tray lined with parchment paper. Repeat the same procedure with the other portion of dough.
9. Preheat the oven to 375 DF.
10. Coat the pastry with the egg wash. Sprinkle with granulated sugar.
11. Bake for 20 minutes. Cool and serve.

ENJOY THE PASTRY TWISTS